

# Dianoga

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- Gravity **12.9 BLG**
- ABV **5.2 %**
- IBU **2**
- SRM **3.8**
- Style **American Wheat or Rye Beer**

## Batch size

- Expected quantity of finished beer **22 liter(s)**
- Trub loss **3 %**
- Size with trub loss **23.8 liter(s)**
- Boil time **70 min**
- Evaporation rate **12 %/h**
- Boil size **29.3 liter(s)**

## Mash information

- Mash efficiency **70 %**
- Liquor-to-grist ratio **4.5 liter(s) / kg**
- Mash size **27 liter(s)**
- Total mash volume **33 liter(s)**

## Steps

- Temp **64 C**, Time **50 min**
- Temp **72 C**, Time **30 min**

## Mash step by step

- Heat up **27 liter(s)** of strike water to **68.9C**
- Add grains
- Keep mash **50 min** at **64C**
- Keep mash **30 min** at **72C**
- Sparge using **8.3 liter(s)** of **76C** water or to achieve **29.3 liter(s)** of wort

## Fermentables

Type	Name	Amount	Yield	EBC
Grain	Strzegom Pilzneński	3 kg (50%)	80 %	4
Grain	Pszeniczny	2.4 kg (40%)	85 %	4
Grain	Płatki owsiane	0.6 kg (10%)	75 %	3

## Hops

Use for	Name	Amount	Time	Alpha acid
Aroma (end of boil)	Puławski	10 g	5 min	8.9 %

## Yeasts

Name	Type	Form	Amount	Laboratory
FM50 Kłosy Kansas	Wheat	Liquid	150 ml	Fermentum Mobile